



Apricot Balsamic Chutney

2 tablespoons Butter Olive Oil ½ cup raw sugar

1 small Anaheim pepper chopped

½ cup Apricot Balsamic

½ teaspoon pepper corns

4 apricots

½ cup golden raisins

½ teaspoon smoked Paprika

½ teaspoon Cinnamon

In a medium sauce pan cook peppers for a few minutes.

Add the other ingredients and bring to a boil cook until

thick. Put in clean jars and refrigerate Can be refrigerated

for 2 months.